

Il Grullaio

IGT COSTA TOSCANA ROSSO



In Tuscan dialect, Grullaio is the doctor of nitwits and fools, and with this name we would like to pay homage to this wine that turns you nutty.

A fresh and alluring red which will astound you with its bright character and versatility. Short maceration at a low temperature enhances its fruity pleasantness.

VINIFICATION

The grapes are harvested by hand and carried into bins to the cellar. After a meticulous selection they are destemmed and crushed. This is followed by maceration for 8-10 days, depending on the vintage. Malo-lactic fermentation takes place in concrete tanks, where the wine ages until it is ready for bottling.

TASTING NOTES

Deep red with purple highlights. Delicious bouquet featuring strawberry, blackberry and blueberry notes. On the palate it is smooth with silky tannins. The finish is fruity and long, thanks in part to its considerable freshness.

PAIRINGS

Recommended with pasta with tomato sauce, pan-fried and roast white meats, San Miniato white truffle, aged cheeses and Livornese “cacciucco”. Also excellent for aperitifs.